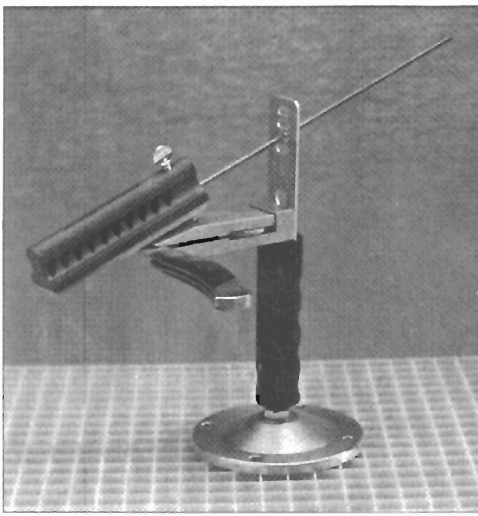
# For A *Professional* Edge



BLADE MASTER™

CHATTANOOGA,TN,U.S.A.
PAT.PEND.

The Blademaster™ is the latest design in a knife sharpening system. The Blademaster™ provides the safest and most portable system on the market today. By using the angle guide chart and following the instructions, you can be assured a professional edge.

## Honing Stones

**X-Coarse Stone** -- Cuts away large amounts of steel from very dull, deteriorated blades quickly but will not sharpen or start.

**Coarse Stone** -- Used to provide fast edge on all knives.

**Medium Stone** -- keeps a fine polished edge on all knives.

**Fine Stone** -- Puts the final polish on a blade already sharpened. Although a slow Process, it will produce a very keen edge.

**X-Fine** -- For the ultimate finishing touch.

## Diamond Stones

Medium Stone -- Starts an edge on dull or deteriorated blades, fast cutting.

Fine Stone --Provides a fast, polished edge.

X-Fine Stone -- Keeps a keen edge or adds the final touch.

## *Blademaster Angle Guide Chart*

15° Angle -- A knife sharpened at this angle requires frequent sharpening. This angle provides a razor-sharp edge. This angle is recommended for razor blades or tools such as woodcarving instruments.

19° Angle -- A knife sharpened at this angle is usally of a higher grade and quality blade.This angle provides an excellent edge. It is commonly used with kitchen cutlery.

24° Angle -- A knife sharpened at this angle will have a more durable edge. This angle is used on most hunting and outdoor knives: pocket knives, folding hunting knives,fixed blade hunting knives, and serrated knife blades.

29° Angle -- A knife sharpened at this angle has the longest lasting edge.This angle is for heavy-duty use.These knives are used to cut cardboard, wire, carpets. etc.

***We do not claim to be the best. Only YOU can decide!***

# *Blademaster Knife sharpening Instructions*

1. To attach the knife blade, loosen both screws of the knife clamp. Attach clamp to the spine, or back of knife blade at center of knife blade.

While holding front jaws tightly against spine of knife blade, tighten front screw until snug. To lock blade in place,tighten rear screw.Jaws should be almost parallel to hold knife properly.

**Note:** Do not over tighten! For very small blades,use notch in knife clamp.This is a recessed area designed for use with small blades.

2. The guide rod should be placed through the hole in the hone holder.Tighten screw on hone holder to hold guide rod securely.
3. To sharpen your knife,please follow the procedure bellow (refer to Diagram A):

   **A.** Apply a thin coat of Blademaster Oil to the surface of the coarse stone.

**B.** Insert guide rod into angle hole that you have selected.

**C.** The sharpening process begins at Point 1 and push to Point 2.Use only enough pressure to make the stone work. Lift the stone and return to Point 3. Hone from Point 3 to Point 4 and lift to Point 5. Continue in this manner.

**D.** Turn clamp over and repeat Step C.

**E.** You must repeat Step C with medium stone and again with fine stone.
**Note:** Sharpen at the same angle with each stone.

### *Cleaning Procedure*

As You sharpen, the stones will begin to move smoothly. This indicates pores of the stones may be clogging with filings which reduces effectiveness of the stone. You can prevent this by wiping stones with a rag occasionally, and always when through sharpening.

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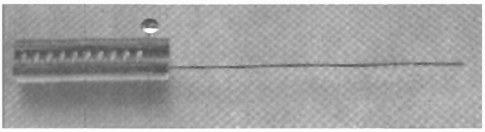
~Other accessories available.~



**BM-3** -- **Blademaster™ Standard Kit includes:**

- Fine, medium and coarse honing stones
- Knife clamp
- Angle guide with handle
- 3 guide rode and stone holders
- Plastic Carrying case
- Honing oil

**BM-5** -- Same as **BM-3 but includes:**

- Extra fine, fine, medium, coarse, & extra coarse honing stones
- 5 guide rods and stone holders

**BM-D** -- Same as **BM-3 but includes:**

- Medium, fine & extra fine diamond stones
- No oil required

**BM-AB**-- Aluminum base includes a threaded stud and jam nut for assembling angle guide and holes drilled for screwing into work bench.

**BM-PB**-- Same as **BM-AB**,but plastic

**BM-FP**-- **Nylon cordura field pack.Pack will Carry:**

- 3 guide rods & stone holders with stones
- Knife clamp
- Angle guide
- Honing oil

**BM-F**-- Fine sharpening hone.Rod not included.

**BM-M**-- Medium sharpening hone.Rod not included.

**BM-C**-- Coarse sharpening hone.Rod not included.

**BM-XF** -- Extra fine sharpening hone.Rod not included.

**BM-XC** -- Extra coarse sharpening hone.Rod not included.

**BM-FD** -- Fine diamond sharpening hone.Rod not included.

**BM-XFD** -- Extra fine diamond sharpening hone.Rod not included.

**BM-MD** -- Medium diamond sharpening hone.Rod not included.